

Four Points by Sheraton  
Sherwood Park

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Canada

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[fourpointssherwoodpark.com](http://fourpointssherwoodpark.com)

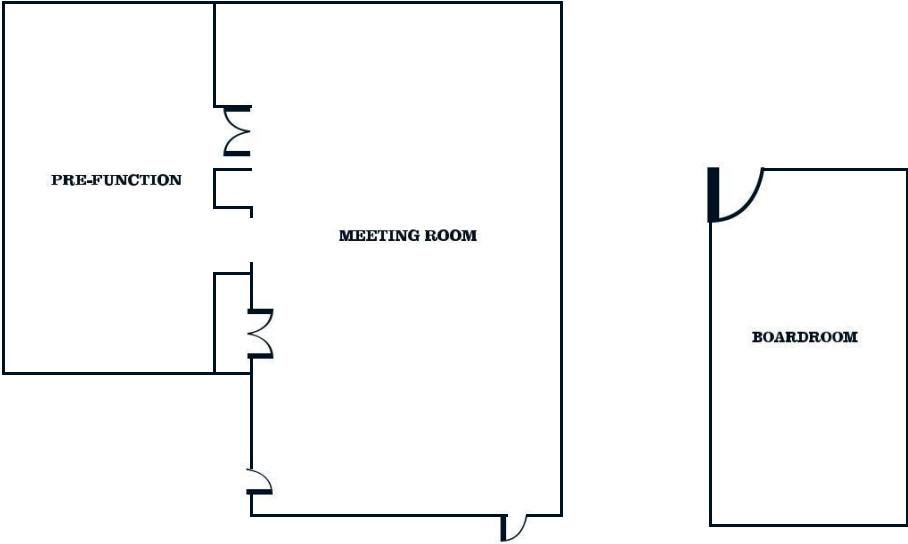
# CATERING MENU



# EVENT SPACE

## FLOOR PLANS & CAPACITY CHARTS

SPACE	DIMENSIONS	SQUARE FEET								
			BANQUET	THEATRE	CONFERENCE	RECEPTION	CLASS	U-SHAPE	HOLLOW SQUARE	DINNER DANCE
Emerald Meeting Room	66' x 41'	2,706	100	100	50	100	50	50	50	100
Summerwood Boardroom & Boardroom 106	25' x 13'	324	-	-	12	-	-	-	-	-



# BUFFETS



All prices are per person.  
Served with a minimum of 15 guests.

## BREAKFAST BUFFETS

**Continental ..... \$17.00**

- Selection of fruit juices
- Fresh fruit platter
- Assorted muffins, pastries and croissants
- Freshly brewed coffee & tea

**Healthy Start ..... \$21.00**

- Selection of fruit juices
- Fresh fruit platter with yogurt cups
- Seasonal Berries
- Granola Bars / Protein Bars
- Multigrain bread for toasting
- Freshly brewed coffee & tea

**Four Points ..... \$25.00**

- Selection of fruit juices
- Fresh fruit platter
- Assorted muffins, pastries and croissants
- Farm fresh scrambled eggs
- Home-style hash browns
- Double smoked bacon
- Pork sausage
- Assorted breads for toasting & spreads
- Freshly brewed coffee & tea

**Breakfast Enhancements (Prices are per person)**

- Assorted cold cereals ..... \$5.00
- Steel cut oatmeal ..... \$5.00
- Pancakes with butter & syrup ..... \$5.00
- French toast ..... \$5.00
- Sausage or ham ..... \$5.00
- Bacon ..... \$6.00
- Chef's omelette station ..... \$10.00
- GF Sausage & Bacon ..... \$7.00

An 18% banquet service charge will be added to all food & beverage charges. A 5% sales tax will be added to all meeting space, A/V, and food & beverage charges. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

# BUFFETS



All prices are per person.  
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## LUNCH BUFFETS

### **Bankhead Soup & Sandwich..... \$26.00**

Soup of the Day  
Mixed Greens with Assorted Dressings

Fresh Fruit Platter  
Assorted Dessert Squares

Freshly Brewed Coffee & Tea

#### **CHOOSE THREE:**

- Chicken Pesto Sandwich
- Ham & Cheese Sandwich
- Smoked Turkey Sandwich
- Chipotle Chicken Wrap
- Classic Caesar Wrap
- Garden Veggie Wrap

### **Pasta Italiano..... \$31.00**

Garlic Toast  
Quinoa and Kale Salad

Beef Shells  
Penne Alfredo  
Herb Roasted Chicken Breast

Assorted Dessert Squares  
Freshly Brewed Coffee & Tea

### **Four Points w/ Roasted Chicken & Wild Mushroom Sauce..... \$31.00**

### **Four Points w/ Roast Beef in Au Jus..... \$35.00**

Warm rolls w/ butter  
Classic Caesar salad  
Assorted pickles & olives  
Rice  
Mashed potato  
Seasonal steamed vegetables

Assorted Dessert Squares  
Freshly Brewed Coffee & Tea

### **Build Your Own Burger..... \$28.00**

Mixed Greens with Assorted Dressings  
Creamy Coleslaw

French Fries  
Freshly Baked Kaiser Buns  
Homemade beef burger patties  
Topping & Condiments (lettuce, tomatoes, onions,

cheese, pickles jalapenos, mayonnaise, ketchup, mustard)

Fresh Fruit Platter  
Assorted Dessert Squares  
Freshly Brewed Coffee & Tea

**Taste of India..... \$26.00**

Mixed greens with assorted dressings  
Indian pickles & condiments  
Vegetable Pakoda  
Papadam

Naan  
Rice Pilaf

**Choice of:**

Butter Chicken or Beef Curry

Assorted Dessert Squares  
Freshly Brewed Coffee, Tea & Masala Chai

**Mexican Fiesta..... \$29.00**

Chicken Tortilla Soup  
Roasted Corn & Black Bean Salad with Lime & Cilantro  
Cheese Nachos with Veggies

Soft Taco Shells  
Condiments (onions, jalapenos, lettuce, cheese, tomatoes, salsa, sour cream)  
Cheese Quesadilla  
Mexican Rice

**Choice of 1:**

Seasoned Ground Beef or Cajun Chicken

\*For both proteins add \$3/person

Assorted Dessert Squares  
Freshly brewed coffee & tea

**Pick your Pizza..... \$26.00**

Garden Salad  
Fresh vegetable platter w/ black pepper ranch

**Choose 3:**

Grilled chicken & mushroom  
Margarita  
Salumi  
Massimo Italiano  
Quatro Carni  
Roasted vegetables  
Four cheese

Assorted Dessert Squares  
Freshly brewed coffee & tea

# BUFFETS



All prices are per person.  
Served with a minimum of 15 guests.

## DINNER BUFFETS

### **The Italian ..... \$42.00**

Garlic toast  
Classic Caesar Salad  
Panzanella Salad  
Antipasto Platter (artichoke hearts, marinated olives, pepperoni, provolone cheese)

Penne Pasta  
Spaghetti Pasta  
Chicken Breast w/ demi glaze

Sauce:  
Alfredo  
Basil Tomato Sauce  
Bolognese Sauce

Assorted Dessert Squares  
Freshly brewed coffee and tea

### **The Summerwood ..... \$49.00**

Warm Rolls with Butter  
Mixed Greens with Assorted Dressings  
Classic Caesar Salad  
Fresh Vegetable Platter with Herb Dip  
Assorted Pickles and Olives  
Domestic Cheese Platter

Mashed Potatoes  
Seasonal Steamed Vegetables  
Roasted Chicken in Garlic Herb Butter Sauce  
English Cut Roast Beef with Wild Mushroom Gravy

Assorted Dessert Squares  
Freshly Brewed Coffee and Tea

### **The Bankhead ..... \$65.00**

Warm Rolls with Butter  
Mixed Greens with Assorted Dressings  
Classic Caesar Salad  
Antipasto Platter (artichoke hearts, marinated olives, pepperoni, provolone cheese)  
Assorted Pickles and Olives

Seasonal Steamed Vegetables  
Mashed Potatoes  
Rice

Fresh fruit platter  
Assorted Dessert Squares  
Freshly Brewed Coffee and Tea

### **Roasted Salmon w/ Beurre Blanc Sauce Rosemary Thyme Lamb w/ Au Jus Stir Fry Tofu w/ Tamari Sauce (GF)**

#### **Dinner Enhancements**

Cabbage Rolls .....	\$7.00
Perogies .....	\$7.00
Atlantic Salmon .....	\$10.00
Garlic Shrimp .....	\$9.00
Kale & Quinoa Salad .....	\$7.00
Greek Salad .....	\$7.00
Maple Glazed Salmon.....	\$12.00
Shrimp Cocktail w/ Chiffonade of Lettuce, Cocktail Sauce and Lemon Wedge.....	\$10.00
Bruschetta (Fresh Tomato, Onion, Garlic & Herbs on Crostini .....	\$10.00
Jumbo Shrimp in Garlic Butter .....	\$11.00
Lobster Bisque w/ Crème Fraiche Soup.....	\$10.00
Strawberry Spinach Salad.....	\$9.00

# PLATED MEALS



All prices are per person. Served with a minimum of 25 guests. All guests will receive the same meal w/ exemption of allergies/dietary restrictions.

## PLATED DINNER

<b>Chicken Supreme .....</b>	<b>\$36.00</b>
Served with Yukon Gold Mashed & Gravy	
<b>Filet of Salmon .....</b>	<b>\$44.00</b>
6oz filet with an orange lemon tarragon glaze	
<b>New York Steak .....</b>	<b>\$51.00</b>
10oz cooked medium with cracked peppercorn sauce	
<b>Grilled Rib Eye.....</b>	<b>\$60.00</b>
12oz rib eye w/ au jus	

**ALL ENTRÉES INCLUDE:**

- Dinner Rolls with Butter
- Seasonal Steamed Vegetables
- Freshly Brewed Coffee & Tea

**CHOOSE ONE:**

- Chef's choice of salad
- Chef's choice of soup

**CHOOSE ONE:**

- Mashed Potatoes
- Rice

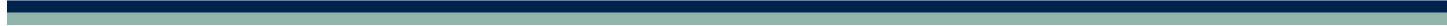
**Deserts**

**CHOOSE ONE:**

- New York Cheesecake
- Triple Chocolate Fudge Cake
- Red Velvet Cake

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# ENHANCEMENTS



Breakfast, Break, or Lunch Enhancements

Assorted Pastries & Muffins.....	\$40.00 per dozen
Assorted Bagels with Cream Cheese .....	\$36.00 per dozen
Assorted Cookies .....	\$35.00 per dozen
Assorted Dessert Squares .....	\$35.00 per dozen
Individual Fruit Yogurt .....	\$4.00 each
Fresh Fruit Platter .....	\$75.00 per platter (Serves 25)

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# BREAK PACKAGE



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All prices are per person per break.  
Served with a minimum of 10 guests.

**Basic Break..... \$10.00**  
Assorted Muffins, Pastries & Granola Bars  
Selection of Fruit Juices  
Freshly Brewed Coffee & Tea

**Healthy Break..... \$15.00**  
Fresh Fruit Platter  
Assorted Yogurt Cups  
Selection of Fruit Juices  
Freshly Brewed Coffee & Tea

**Sweet Treat..... \$12.00**  
Assorted Dessert Squares  
Assorted Cookies  
Selection of Fruit Juices  
Freshly Brewed Coffee & Tea

**Four Points Break..... \$15.00**  
Assorted Chips Bags  
Peanuts  
Assorted Chocolates  
Assorted Drinks  
Freshly Brewed Coffee & Tea

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# PLATTERS



**Serves 25 people.**  
**Priced per platter.**

Spinach and Artichoke Dip with Sliced Baguettes .....	\$75.00
Hummus with Baked Pita Chips .....	\$75.00
Fresh Vegetables with Herb Dip .....	\$85.00
Fresh Fruit .....	\$90.00
Assorted Dessert Squares .....	\$75.00
Assorted Finger Sandwiches (Quartered) .....	\$90.00
Assorted Cheese with Crackers and Sliced Baguettes .....	\$120.00
Vegetable Nacho Platter .....	\$90.00
Assorted Hot Appetizer Platter (chicken wings, calamari, dry pork ribs 4LB each) .....	\$200.00

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# SMALL BITES



Cost is per dozen. Minimum of 3 dozen each per order.  
Add \$5/person for butler service

## CANAPÉS

### **Cold Canapés ..... \$26.00**

- Bruschetta
- Prosciutto with fresh melon
- Cajun chicken tortilla spirals
- Crab-stuffed cucumber

### **Deluxe Canapés..... \$38.00**

- Jumbo buttery shrimp with cocktail sauce
- Soya marinated tuna with nori
- Steak on crostini with horseradish sauce
- Smoked salmon on crostini with dill cream cheese

### **Deluxe Hot Hors D'oeuvres .....\$35.00**

- Teriyaki chicken skewers
- Beef kebabs
- Aloo Paneer Tikka
- Scallops wrapped in bacon
- Tempura shrimp
- Mini samosa
- Tandoori tikka chicken
- Tandoori paneer

## HORS D'OEUVRES

### **Hot Hors D'oeuvres ..... \$28.00**

- Vegetarian spring rolls
- Shrimp (breaded or garlic)
- Dry garlic ribs
- Chicken satay

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# REFRESHMENTS



## BEVERAGES

### Beverages (non-alcoholic)

Freshly brewed coffee - 25 cups .....	\$50 per carafe
Freshly brewed coffee - 50 cups .....	\$100 per carafe
Variety of teas (charged on consumption) .....	\$3.00 per packet
Assorted bottled juice & pop (charged on consumption) .....	\$3.00 each
Bottled water (charged on consumption) .....	\$2.00 each
Non-alcoholic fruit punch (serves 40) .....	\$35.00 per bowl

### Beverages (alcoholic)

	CASH BAR	HOST BAR
Highballs	\$8.00	\$7.00
Premium spirits	\$9.00	\$8.00
Domestic beer	\$8.00	\$7.00
Import beer	\$9.00	\$8.00
Liqueurs	\$8.00	\$7.00
Coolers	\$8.00	\$7.00
Glass of wine	\$10.00	\$8.00
Bottle of wine	\$35.00	\$33.00

All Cash and Host Bars include bartender, glassware, mix (pop & juice), and garnish.

Cash Bar prices includes GST. Gratuity not included.

A bartending fee of \$120 per bartender will apply to all cash bar and host bar.

The hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service is not in accordance with regulations of the AGLC.

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# AUDIO & VISUAL

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## AUDIO & VISUAL

Rental Prices are daily rates per each physical item  
A/V Equipment is Based on Availability  
Please ask our Sales & Catering Team for pricing on any A/V Equipment you may require that is not listed.  
We would be happy to secure a quote for you.

### VIDEO COMPONENTS

Projector ..... \$120

### AUDIO COMPONENTS

Microphone .....\$50

2<sup>nd</sup> Mic.....\$25

Standing Speaker.....\$35

### CONFERENCE ITEMS & PACKAGES

Video Display Package .....\$150

- Projector
- Screen
- 2 Microphones (lapel or wireless)
- Standing Speaker
- Required Cabling & Adaptors

Hotel Podium..... Complimentary

Flip Chart w/ marker.....\$25

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